# Gifts In A Jar

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# Personalized Cooking Aprons

# PREPARATION AND PRESENTATION IDEAS

Labeling gifts: Buy pretty decorative labels for your homemade gifts. Include with the name important information on storing and serving.

To clean empty bottles, fill them half full of water. Add 1 tablespoon baking soda and shake well. Let stand for 1 hour and then rinse thoroughly.

Save empty wine, liqueur, vinegar, olive oil, chili sauce, pancake syrup, spaghetti sauce and salad dressing bottles throughout the year and fill them with your homemade versions for gift giving. Decorate by tying plaid or colored ribbon around the neck.

Recipe Gift Cards
Spray mount adhesive
Hole punch
3 (3 x 5) unruled white index cards
Felt–tip marker, coordinated color
1/4 yard glazed small print chintz
3 (8–inch) lengths 1/4–inch satin
fabric ribbon, coordinated to fabric color
X–Acto knife

Spray one side of each card with adhesive and press down to wrong side of fabric. Turn fabric over and smooth out any creases or lumps. Trim fabric to edge of cards with X–Acto knife. Fold cards in half with fabric on outside. Punch hole through both sides, near upper left corner. Open cards and write appropriate recipe or instructions for the type of gift. Close cards, thread ribbon through each hole, and attach to necks of bottles, basket handles, etc.

Mrs. Butterworth's Syrup Bottle
1 empty bottle Mrs. Butterworth's
maple syrup, without label
1/4 yard small check brown gingham
Felt tip fabric marker

Fill bottle with homemade syrup using a funnel for easy pouring. Screw on cap. Wash and dry outside of bottle and cap. From gingham cut a 7–inch square, a 4 x 10–inch strip, and a 1–1/2 x 15–inch strip. Fold 7–inch square diagonally into a triangle and press. Fold 4 x 10–inch strip in half to a 4 x 5–inch rectangle. Press with fold at top. Fold 1–1/2 x 15–inch strip in half, lengthwise to a 3/4 x 15–inch band. Press.

Tie triangle bandana–style over bottle cap, tucking pointed end under tied ends at back of bottle's head. On the 4 x 5–inch fabric, fold back top layer (which will be the apron front). On the inside write with marker on lower half of fabric the following:

(your name)'s (food item name)
Heat and serve warm over
pancakes or waffles.
Top with toasted walnuts,
sliced bananas, or chopped apple.

Tie apron around bottle by slipping folded edge of 15–inch band under folded edge of 4 x 5–inch rectangle. With apron centered on band, tie around waist, with bow at back of bottle.

Fabric Bag (for pancake mixes, etc.)
1 (11 x 40–inch) piece of fabric

With right sides of cloth together and matching short edges, fold fabric in half. Finger press folded edge (bottom of bage. Using a 1/4–inch seam allowance and thread to match fabric, sew sides of bag together. Press top edge of bag 1/4–inch to the wrong side. Press 1/2–inch to the wrong side again and stitch in place.

For a bag with a flat bottom, match each side seam to fold line at bottom of bag; sew across each corner 1 inch from point. Turn bag right side out. Pur mix into bag and close the top of the bag with a pretty ribbon.

Attach the recipe for the mix to the bag.

# ALMOND CANDY JEWELS

1/2 C. butter
2 C. slivered almonds
1/2 C. granulated sugar
2 T. light corn syrup
1/2 C. semisweet chocolate chips or
butterscotch, vanilla milk or toffee chips
or chopped red and green candied cherries

Line large baking sheet with waxed paper, set aside.

For best results, assemble all ingredients before starting.

In 10– or 12–inch skillet melt butter until sizzling; add almonds, with wooden spoon (not rubber spatula), until sugar and nuts are golden brown (4 to 9 minutes). (Watch closely to prevent burning.) Immediately remove from heat; sprinkle with desired topping above. (Do not stir.)

Working quickly, using two spoons, drop level tablespoonfuls of almond mixture, forming mounds, onto prepared baking sheet. Refrigerate until firm (about 45 minutes).

Place individual clusters in paper candy cups or on squares of colored foil; store in airtight container at room temperature. Candy cups and colored foil are available at cake decorating stores.

Almond Toffee
Omit topping. Quickly spread candy mixture in very thin layer onto prepared baking sheet. Cool completely (at least 30 minutes).

Break into small pieces. Store in airtight containers. Place in jars or cellophane bags for gift giving.

Serves 30.

# ALMOND PANCAKE MIX

3 C. nonfat dry milk
2 1/2 C. all–purpose flour
1 C. whole wheat flour
1 C. finely ground almonds
2/3 C. baking powder
1/3 C. granulated sugar
1 T. salt

In a large bowl, stir all ingredients together until well blended. Store in a resealable plastic bag. Yields about 7 1/2 cups pancake mix, enough for 3 batches of pancakes.

Give with the following recipe for pancakes.

Pancakes
2 1/2 C. pancake mix
1 1/4 C. water
1 egg
2 T. vegetable oil

In a medium bowl, combine all ingredients, and stir just until moistened.

Heat a greased griddle over medium heat. For each pancake, pour about 1/4 cup batter onto griddle and cook until top of pancake is full of bubbles and underside is golden brown. Turn with a spatula and cook until remaining side is golden brown. Regrease griddle as necessary. Serve with butter and syrup. Yields about 1 dozen 5–inch pancakes.

# AMARETTO COCOA MIX IN A JAR

Have ready 8 (1–pint) jars.

10 1/2 C. non–fat dry milk
4 C. confectioners' sugar
2 (8 oz.) jars Amaretto flavored non–dairy powdered creamer
3 1/2 C. Nestle's Quik
2 3/4 C. non–dairy powdered creamer
1/2 tsp. salt

Combine all ingredients and divide among the jars. Yields approximately 8 pint size gift jars.

Attach the following directions on a card:

Amaretto Cocoa

Combine 3 heaping tablespoons of cocoa mix into 1 cup hot water or milk.

# AMARETTO COFFEE CREAMER

3/4 C. non–dairy coffee creamer
1 tsp. almond extract
1 tsp. ground cinnamon
3/4 C. confectioners' sugar

Combine all ingredients in an attractive container with a tight fitting lid. Shake well to blend. Store in airtight container and give creamer with the recipe for Amaretto Coffee.

Yields 12 servings.

To make Amaretto Coffee: In a mug, combine 2 tablespoons of creamer with 6 ounces of coffee.

# AMERICAN BLESSINGS MIX

2 C. Bugles brand corn snacks
2 C. small pretzels
1 C. candy corn
1 C. dried fruit bits or raisins
1 C. peanuts or sunflower seeds
1 C. M&Ms chocolate candy
16 Hershey's chocolate kisses

In a large bowl, gently mix all ingredients except Hershey's Kisses. Place 1/3 to 1/2 cup Blessing Mix in small cellophane treat bags. Add one Hershey's Kiss to each bag. Close bag with chenille stem or twist–tie.

Bugles: Shaped like a cornucopia or Horn of Plenty, a symbol of our Nation's abundance.

Pretzels: Arms folded in prayer, a freedom sought by the founders of our country.

Candy Corn: Sacrifices of the Pilgrim's first winter. Food was so scarce that the settlers survived on just a few kernels of corn per day.

Nut or Seeds: Promise of a future harvest, one will reap only if seeds are planted and tended to with diligence.

Dried Fruits: Harvest gifts of our bountiful land.

M&Ms: Memories of those who came before us to guide us to a blessed future.

Hershey's Kiss: The love of family and friends that sweetens our lives.

# APPLE MUFFIN MIX IN A JAR

2 C. self–rising flour
1/2 C. granulated sugar
1/4 C. brown sugar
1 tsp. cinnamon
1/4 tsp. nutmeg
1 C. chopped dried apple

Combine and store in an airtight container. Attach the following recipe to the jar:

APPLE MUFFINS

Contents of jar
1 egg
3/4 C. milk
1/4 C. vegetable oil

Preheat oven to 400°F. Turn jar contents into medium bowl. Add remaining ingredients, stirring just until moistened. Fill greased muffin cups 3/4 full. Bake for 15 to 18 minutes, or until golden brown.

# APPLE ORCHARD BARBECUE SAUCE

1 medium onion, grated or finely chopped
4 C. pressed apple cider (not pasteurized apple juice)
1/2 C. cider vinegar
1/2 C. firmly packed dark brown sugar
1 T. whole mustard seed
1 tsp. celery salt or celery seed
1 T. Worcestershire sauce
1 T. liquid smoke
2 (12 oz.) bottles chili sauce
Hot pepper sauce, to taste (optional)

Bring all ingredients to boil in a large saucepan. Reduce heat and simmer until sauce is thickened and volume is halved. Pour hot sauce into two 1–pint sterilized jars. Seal with 2–piece sterilized lids. Water–bath process for 10 minutes. Remove with tongs. Cool. Decorate with Baster Brush Wrap.

Baster Brush Wrap
1 (12–inch) length 1/4–inch wide
red grosgrain ribbon
1 small baster brush

Center gingham squares on jar lid. Slip rubber band over fabric, gathering in around the rim of jar. Tightly tie ribbon around jar lid. Tie ribbon streamers in bow around handle of basting brush. Remove rubber bands.

# APRICOT AND ALMOND CHUTNEY

1 C. cider vinegar
1 C. sugar
12 apricots
2 red bell peppers
2 onions
1 garlic clove
1 orange
1 lemon
1/2 C. sliced candied ginger
1 tsp. salt
1/2 C. raisins
1/2 C. whole blanched almonds
1 tsp. ground ginger

Pour 3/4 cup of the vinegar into a preserving pan. Add sugar. Stir over low heat until the sugar has completely dissolved. Increase the heat and bring the mixture to a boil. Simmer for 5 minutes.

Halve, pit and chop apricots. Core, seed and chop bell peppers. Peel and chop onions and garlic. Finely chop the whole orange and lemon, including the peel and pitch. Finely chop the candied ginger.

Add prepared fruits and vegetables to the vinegar mixture together with the candied ginger, salt and raisins. Simmer over medium heat, stirring frequently, for 30 minutes. Add almonds, ground ginger and remaining vinegar. Simmer for 30 minutes longer, stirring frequently, or until the chutney has reduced and thickened. Spoon the chutney into warmed sterilized jars and seal. Makes about 1 quart.

Chutney generally keeps for up to 1 year if stored in a cool, dry, and dark place.

# ARIZONA BEAN SOUP MIX IN A JAR

1 lb. dried black beans
1 lb. dried red beans
1 lb. dried kidney beans
1 lb. dried navy beans
1 lb. dried great northern beans
1 lb. dried baby lima beans
1 lb. dried large lima beans
1 lb. dried pinto beans
1 lb. dried green split peas
1 lb. dried yellow split peas
1 lb. dried black–eyed peas
1 lb. dried green lentils
1 lb. dried brown lentils

Combine beans in a very large bowl. Pour two cups of bean mix into attractive 16 ounce jars. The beans can also be layered for a pretty effect. Put in a few beans at a time until you have filled the jar.

Attach the following to each jar:

ARIZONA BEAN SOUP

Beans from jar
1 smoked ham hock
2 (14.5 oz.) cans stewed tomatoes
1 medium onion, chopped
1 clove garlic, minced
1 bay leaf
6 C. water
1/4 C. fresh cilantro leaves or parsley
1 T. red wine vinegar
2 tsp. salt
1 tsp. chili powder
1 tsp. cumin seed

Cover beans with water and soak overnight.

Drain beans and place in a stockpot. Add ham hock, tomatoes, onion, garlic, bay leaf, 6 cups of water and remaining ingredients. Bring to a boil over medium–high heat. Cover and simmer 1 hour or until beans are tender. Remove bay leaf before serving. Serve warm. Makes 11 cups of soup.

# BAVARIAN MINT BEVERAGE MIX

2/3 C. instant coffee
1 C. sugar
1 round tsp. loose, dried mint leaves
2/3 C. nondairy creamer

Mix thoroughly and put into a blender a couple cups at a time and blend to a fine powder.

To use: Add approximately 2 rounded teaspoons per cup of boiling water, or less, to suit your own taste.

# BAVARIAN MINT COFFEE CREAMER

3/4 C. non–dairy coffee creamer
1/2 C. Dutch process cocoa
3/4 C. confectioners' sugar
1/2 tsp. peppermint extract

Combine all ingredients in an attractive container with a tight fitting lid. Shake well to blend. Give creamer with the recipe for Bavarian Mint Coffee.

Yields 15 servings.

To make Bavarian Mint Coffee: In a mug, combine 2 tablespoons of creamer with 6 ounces of coffee.

# BEEF BARLEY SOUP IN A JAR

1 (1 pt.) jar
3/4 C. medium pearl barley, separated
1/2 C. dried lentils
2 T. dried parsley flakes
1/4 C. dried minced onions
1/4 C. instant beef bouillon
2 T. dried celery flakes
1/2 tsp. dried thyme leaves
2 bay leaves
1/4 tsp. black pepper
1/4 tsp. dried minced garlic

Layer soup kit ingredients in jar in order listed, using half of barley first and then remaining barley at the top. Close jar securely with lid. Attach cooking instructions.

Beef Barley Soup
2 lb. boneless beef chuck, cut in 1/2–
to 3/4–inch pieces or 2 lb. lean hamburger
1 T. vegetable oil
Contents of gift jar
10 C. water

Heat oil in Dutch oven over medium heat and brown the meat. Pour off drippings. Add the contents of soup kit jar and water to Dutch oven; bring to a boil. Reduce heat; cover tightly and simmer 1 1/2 to 1 3/4 hours or until beef is fork tender.

Discard bay leaves. Yields 8 servings.

# BREAD BASKET

2 (11 oz.) cans refrigerated soft bread sticks
1 egg beaten with 1 T. water

Preheat oven to 350°F. Invert two 1 1/2–quart ovenproof bowls on a cookie sheet. Cover both bowls with foil, molding to sides. (Don't use heavy duty foil.) Unroll dough and separate into 16 strips. Wrap 13 strips of dough around one foil–covered bowl, twisting as you wrap. Braid remaining 3 strips of dough and place over second bowl to form handle. Bake 20 minutes. Cool 5 minutes.

Brush basket and handle with beaten egg. Loosely cover handle with foil. Bake both an additional 7 to 10 minutes, or until deep golden brown. Cool completely.

Remove bread from bowls and peel away foil. Attach handle to sides of bowl with wooden picks.

Line inside of basket with gingham. Arrange homemade muffins in basket. Cut cellophane into two 1 1/2–yard sheets. Crisscross sheets on table. Place basket in center of cellophane. Bring edges up around sides, gathering in tassel at top. Secure with rubber band. Tie 1/2–inch wide satin ribbon in a bow just underneath rubber band. Remove rubber band. Trim top of tassel with pinking shears.

Fill with homemade muffins.

# BUTTERSCOTCH BROWNIE MIX IN A JAR

1/2 C. firmly packed flaked coconut
3/4 C. chopped pecans
2 C. firmly packed brown sugar
2 C. flour mixed with 1 1/2 T. baking
powder and 1/4 tsp. salt

Layer ingredients in order given in a 1–quart wide mouth canning jar. Press each layer firmly in place before adding next ingredient.

Attach the following instructions to the jar:

Butterscotch Brownies
Contents of gift jar
3/4 C. (1 1/2 sticks) butter or margarine,
completely softened
2 eggs, slightly beaten
2 tsp. vanilla extract

Preheat oven to 375°F. Spray a 13 x 9–inch metal pan.

Empty brownie mix into large mixing bowl. Thoroughly blend the mixture.

Add butter or margarine, eggs and vanilla extract. Mix until completely blended. Spread batter into prepared pan. Bake for 25 minutes. Cool for 15 minutes in pan.

Cut brownies into 1 1/2–inch squares. Yields 2 dozen brownies.

# CAFE AU LAIT COFFEE MIX

1 1/2 C. nondairy creamer
1/2 C. packed brown sugar
1/2 C. instant coffee
Dash of salt

For Sugar Twin, use 10 teaspoons for 1 cup of sugar.

* You can also use decaffeinated instant coffee.

Put all ingredients into a blender or food processor; blend until powder consistency. Put mixture into an attractive glass jar with a lid. To give as a gift, include a gift card with the following instruction:

To make Cafe Au Lait Coffee, mix 1/3 cup mix with 2/3 cup boiling water for individual servings.

# CAFE VIENNA COFFEE MIX

1 1/3 C. granulated sugar
1 C. instant coffee
1 1/3 C. nonfat dry milk
1 tsp. cinnamon

For Sugar Twin, use 10 teaspoons for 1 cup of sugar.

* You can also use decaffeinated instant coffee.

Put all ingredients into a blender or food processor; blend until powder consistency. Put mixture into an attractive glass jar with a lid. To give as a gift, include a gift card with the following instruction:

To make Cafe Vienna Coffee: In a mug, combine 2 tablespoons of creamer with 6 ounces of coffee.

# CAJUN SPICE SEASONING MIX IN A JAR

3/4 C. salt
1/4 C. ground cayenne pepper
2 T. ground white pepper
2 T. ground black pepper
2 T. paprika
2 T. onion powder
2 T. garlic powder

Hold a pint canning jar at an angle, and add ingredients to create a "sand art" look. The salt and cayenne may be divided into smaller portions and used to separate other spices.

# CAKE IN A COFFEE MUG

This recipe will make 8 or 9 coffee mug gifts.

1 (18.25 oz.) box cake mix any flavor
1 small box instant pudding mix (not sugar free), any flavor

Place dry cake mix and dry pudding mix into a large bowl and blend well with a whisk. This will be about 4 to 4 1/2 cups dry mix and will make 8 or 9 coffee cup cake mixes. Place 1/2 cup dry mix into a sandwich bag. Place mix into a corner of the bag and tie it there with a twist tie. Continue making packets until all your dry mix is used.

Suggested Flavor Combinations
Lemon cake mix – lemon pudding
Yellow cake mix – chocolate pudding
Devils food cake mix – chocolate pudding
Pineapple cake mix – coconut pudding
Butterscotch cake mix – butterscotch pudding

Select a large coffee mug. Make sure that it contains no metallic paint as it will be used in the microwave. Check it to ensure that it holds 1 1/2 cups of water.

Decorating the cups (optional)
Paint on the cup if you like. DecoArt Ultra Gloss Acrylic Enamel is one brand of craft paint that can be made dishwasher safe by baking the painted cup in the oven (instructions are on the bottle of paint).

Glaze Mix
1/3 C. confectioners' sugar
1 1/2 tsp. dry flavoring*

* powdered lemonade mix, powdered orange breakfast drink mix, cocoa powder, vanilla powder (sold by coffee flavorings)

NOTES

Select the flavoring appropriate to the cake you are making.

For the pineapple coconut cake include flaked coconut in a separate bag with instructions to sprinkle it over the frosted cake. Place the glaze mix ingredients into a sandwich bag and tie into corner of bag. Label this bag Glaze Mix and attach it

to the other bag with a twist tie.

Place one baggie cake mix and one baggie glaze mix in each coffee cup. Now attach the following baking instructions to each coffee cup:

Bake a cake in a coffee cup. Generously spray inside of coffee cup with cooking spray. Empty contents of large packet into cup. Add 1 egg white, 1 tablespoon vegetable oil and 1 tablespoon water to dry mix. Mix for 15 seconds, carefully mixing in all the dry mix. Microwave on HIGH for 2 minutes.( you may not get satisfactory results in a low wattage small microwave).

While cake is cooking, place ingredients from Glaze Mix into a very small container and add 1 1/2 teaspoons water. Mix well. When cake is done, pour glaze over cake in cup. Enjoy while warm.

# CALIFORNIA CHILI POWDER

1/4 C. ground California or New Mexico chiles
1 T. ground cumin
1 to 2 tsp. cayenne
2 tsp. dried oregano
2 tsp. onion salt
1 tsp. garlic powder

In a 1/3– to 1/2–cup tall narrow clear jar, layer the ingredients, contracting light layers with the dark layers.

Instructions to go with jar:

To use, shake jar or stir spices until blended.

Use to season cooked dried beans (home–cooked or canned), soups and stews, or rub onto meats, seafood or poultry to pan–fry, roast or barbecue.

# CALIFORNIA CORN BREAD MIX IN A JAR

This is a sweet, cake–like corn bread that is delicious with honey butter.

2 C. Bisquick baking mix
1/2 C. cornmeal
1/2 C. granulated sugar
1 T. baking powder

In a large glass or ceramic bowl, stir all the ingredients together. Store in an airtight container/jar.

Attach to jar if giving as a gift:

California Corn Bread

Serves 4 to 6

1 jar California Corn Bread Mix
2 eggs
1 C. milk
1/2 C. butter, melted

Preheat the oven to 350°F. Place the cornbread mix in a large mixing bowl and add the eggs, milk and butter. Blend until the mixture is smooth. Poor into a greased 8–inch square baking pan and bake for 30 minutes.

# CANDIED TEASPOONS

Vegetable cooking spray
34 pinches fruit–flavored hard candy, crushed
2 T. white corn syrup
Heavy–eight plastic spoons

Make each batch with a different flavored candy.

Line a jellyroll pan with wax paper; spray with cooking spray.

In a small heavy saucepan, combine crushed candies and corn syrup over low heat. Stirring frequently, heat until candies melt. Spoon candy into bowl of each spoon. Place spoons on prepared pan with handles on rim and spoons level. Allow candy to harden. Store in airtight container. Yields about 24 spoons.

# CANDY COOKIE MIX

1/2 C. sugar
1/2 C. brown sugar, firmly packed
1 tsp. powdered vanilla
1 tsp. baking soda
2 C. flour

Combine all ingredients in a medium bowl. Whisk the ingredients together until they are evenly distributed, making sure all brown sugar lumps are crushed. Store in an airtight container.

Attach this to the jar:

Candy Cookies

Makes 3 dozen cookies
1 C. unsalted butter or margarine, softened
1 large egg
1 pkg. Candy Cookie Mix
1 C. candy bar chunks (Reese's peanut butter cups, Butterfinger bars, white or milk chocolate chunks)

Preheat oven to 350°F.

In the large bowl of an electric mixer, beat the butter until it is smooth. Add the egg, and continue beating until the egg is combined. Add the Candy Cookie Mix and candy bar chunks and blend on low just until the cookie mix is incorporated. Form the cookies into 1 1/2–inch balls and place them 2 inches apart on an ungreased cookie sheet. Bake for 10 to 12 minutes, until golden on the edges. Remove from oven, and cool on cookie sheet for 2 minutes.

# CAPPUCCINO MIX IN A JAR

Makes two 12–ounce jars

1 C. powdered non–dairy creamer
1 C. powdered chocolate drink mix
2/3 C. instant coffee granules
1/2 C. granulated sugar
3/4 tsp. ground cinnamon
3/8 tsp. ground nutmeg

Have ready 2 (12–ounce) canning jars. Put the instant coffee into a food processor, and process to a fine powder. If you don't have a food processor, put it into a large plastic bag, and crush with a rolling pin.

In a large bowl, combine creamer, chocolate mix, instant coffee, sugar, cinnamon, and nutmeg. Stir together until well mixed. Spoon into the jars.

Attach a note to each jar:

Cappuccino

Mix 3 tablespoons of powder with 6 fluid ounces hot water.

Makes 16 servings

# CARROT CAKE MIX

2 C. sugar
2 tsp. powdered vanilla
1/2 C. chopped pecans
3 C. all–purpose flour
2 tsp. baking soda
1 T. cinnamon
1/4 tsp. nutmeg

Combine and blend ingredients in a small bowl. Store in an airtight container.

Attach this to the jar:

Carrot Cake

Makes 1 (13 x 9–inch) cake

1 pkg. Carrot Cake Mix
1 1/2 C. vegetable oil
3 large eggs
3 C. grated carrots
1 (8 oz.) can crushed pineapple

Preheat oven to 350°F and grease a 13 x 9–inch pan.

Place Carrot Cake Mix in large mixing bowl. Make a well in the center of the mix and add the oil, eggs, carrots and pineapple. Blend until smooth. Pour into the prepared pan and bake for 40 to 50 minutes, or until a wooden pick inserted into center comes out clean. Cool the cake and frost if desired or dust with confectioners' sugar.

# CHERRY BERRY BREAD MIX IN A JAR

21/2 C. all–purpose flour
1 tsp. baking powder
1 tsp. baking soda
1 tsp. ground cinnamon
1/2 tsp. salt
1 C. oats (quick or old–fashioned, uncooked)
3/4 C. dried cherries
3/4 C. dried cranberries

In a large bowl, combine flour, baking powder, baking soda, cinnamon and salt; mix well. Add oats, cherries and cranberries; mix well. Transfer to resealable plastic bag, a decorative jar with lid or other airtight container. Store in cool dry place.

Variation
Substitute raisins for dried cherries and cranberries and increase ground cinnamon to 1 1/2 teaspoons in mix.

Instructions to be included with gift jar or bag:

CHERRY BERRY BREAD

3/4 C. honey
3/4 C. milk
12 T. (1 1/2 sticks) butter or margarine,
melted and cooled
2 large eggs, lightly beaten

Preheat oven to 350°F. Lightly spray four 6 x 3 3/4–inch disposable aluminum foil mini loaf pans with no–stick cooking spray. Or use two 8 x 4–inch disposable aluminum foil loaf pans.

Place bread mix in large bowl. In small bowl, combine honey, milk, butter and eggs with wire whisk or fork; mix well. Add to dry ingredients all at once; stir just until dry ingredients are moistened. (Do not overmix.) Pour into pans, dividing evenly.

Bake mini loaves for 23 to 27 minutes or regular loaves for 35 to 40 minutes or until tops of breads feel firm when touched and wooden pick inserted near center has a few moist crumbs clinging to it. (Do not overbake.) Cool breads in pans on wire rack. Wrap tightly in aluminum foil. Store at room temperature up to 2 days. For longer storage, label and freeze. Makes 2 large or 4 mini loaves.

# CHERRY CHIP COOKIE MIX IN A JAR

3/4 C. granulated sugar
1 C. all–purpose flour
1/2 tsp. baking powder
1/8 tsp. baking soda
1/4 tsp. salt
1 C. quick cooking rolled oats (uncooked)
1/2 C. dried cherries
1/2 C. chopped walnuts
6 oz. white chocolate chips (or semisweet chocolate chips, if desired)

Place sugar in bottom of a 1–quart jar. Sift flour, baking powder, baking soda and salt together to make the second layer. Add the remaining ingredients in the order given. If there are any gaps at the top when finished layering, add cherries, chips or nuts to fill in the space.

Attach these instructions to the jar:

Cherry Chip Cookies

Cream 1/2 cup butter or margarine in a large bowl, add 1 egg and beat well. Stir in the contents of jar. Drop by teaspoons onto a lightly greased cookie sheet. Bake at 375 degrees for 10 to 12 minutes. Remove to wire rack to cool. Makes 3 dozen.

# CHEWY BUTTERSCOTCH NUT BARS IN A JAR

1/2 C. butterscotch chips
1/2 C. pecan pieces, toasted and cooled*
1/2 C. light brown sugar, packed**
1 C. buttermilk biscuit baking mix
1/2 C. dark brown sugar, packed**
1 C. buttermilk biscuit baking mix

In 1–quart wide–mouth glass jar, gently layer and pack ingredients in the order listed, beginning with butterscotch chips. If there is any space left after adding the last ingredient, add more butterscotch chips or pecans to fill the jar. Place lid on top. Cut an 8–inch circle of fabric to cover lid; secure in place with a ribbon or raffia. Decorate as desired.

Make gift card to attach as follows:

CHEWY BUTTERSCOTCH NUT BARS

Preheat oven to 350°F.

Empty contents of jar into medium bowl. Stir in:

1/2 C. (1 stick) butter or margarine, melted
1 large egg
1 tsp. vanilla extract

Press into an 8–inch square baking pan coated with cooking spray. Bake for 18 to 20 minutes, or until bars are light golden brown and center is almost set. Makes 16 bars.

*To toast pecans, place in a microwave–safe dish and microwave on HIGH for 4 to 5 minutes, stirring every minute.

**After measuring the brown sugar, crumble it between your fingers for uniform texture. Be sure to pack the brown sugar firmly in the jar to prevent the baking mix from sifting down through it.

# CHEWY CHOCOLATE CHIP BARS IN A JAR

1/4 C. milk chocolate chips
1/4 C. white chocolate or vanilla milk chips
1/4 C. semisweet chocolate chips
1/2 C. chopped walnuts, toasted* and cooled
1/2 C. dark brown sugar, packed**
1 C. buttermilk biscuit baking mix
1/2 C. light brown sugar, packed**
1 C. buttermilk biscuit baking mix

In 1–quart wide–mouth jar, gently layer and pack ingredients in the order listed, beginning with the white chocolate or vanilla chips. If there is any space left after adding the last ingredient, add more semisweet chips to fill the jar. Place lid on top. Cut an 8–inch circle of fabric to cover the lid. Place fabric over the lid; secure in place with ribbon or raffia. Decorate as desired.

Make gift card to attach as follows:

CHEWY CHOCOLATE CHIP BARS

Preheat oven to 350°F.

Empty contents of jar into medium bowl. Stir in:

1/2 C. (1 stick) butter or margarine, melted
1 large egg
1 tsp. vanilla extract

Press into 8–inch square baking pan coated with cooking spray. Bake for 18 to 22 minutes, or until bars are light golden and center is almost set. Makes 16 bars.

* To toast walnuts, place in a microwave safe dish and microwave on HIGH for 4 to 5 minutes, stirring every minute.

** After measuring the brown sugar, crumble it between your fingers for uniform texture. Be sure to pack the brown sugar firmly in the jar to prevent the baking mix from sifting down through it.

# CHEWY COCONUT–ALMOND COOKIES IN A JAR

1 C. shredded coconut
1/2 C. sliced almonds, toasted and cooled completely
1/2 C. packed dark brown sugar
1 C. buttermilk biscuit and baking mix
1/2 C. packed light brown sugar
1 C. buttermilk biscuit and baking mix

NOTE: To toast almonds, place them on a microwave–safe plate and microwave on high for 1 to 4 minutes, stirring every minute. Timing is determined by wattage of your microwave.

In 1–quart wide–mouth glass jar, gently layer and pack ingredients in the order listed (yes, there are two layers of biscuit and baking mix). If there is any space left after adding the last ingredient, add more baking chips or nuts to fill the jar. Place lid on top.

Instructions to place on gift card attached to jar:

Empty contents of jar into medium bowl. Stir in 1 stick butter or margarine, melted, 1 large egg and 1 teaspoon vanilla extract until well combined. Shape into 1–inch balls. Place on baking sheets coated with cooking spray. Bake at 375°F for 10 to 12 minutes or until cookies are light golden brown. Makes 2 1/2 dozen cookies.

# CHICKEN NOODLE SOUP MIX IN A JAR

Place below ingredients into airtight jar:

1 C. uncooked fine egg noodles
1 1/2 T. chicken–flavored bouillon
1/2 tsp. ground black pepper
1/4 tsp. dried whole thyme
1/8 tsp. celery seeds
1/8 tsp. garlic powder
1 bay leaf

Attach this recipe to the jar:

Chicken Noodle Soup

Entire contents of soup mix from the jar
8 C. water
2 carrots, diced
2 stalks celery, diced
1/4 C. minced onion
3 C. cooked diced chicken

Empty the soup mix from the jar and the water into a large stockpot. Add the carrots, celery, and onion and bring to a boil. Cover and reduce to a simmer. Simmer for 15 minutes.

Remove the bay leaf. Stir in the chicken and simmer an additional 5 minutes.

# CHILE PEPPER OIL

1 qt. high–quality olive oil
Chile peppers

Soak peppers in oil at room temperature for one week.

Strain, then pour into a bottle or jar. Drop red chile peppers into bottle and tie raffia to the neck of the bottle.

Layer different shaped and colored pasta in a tall canister jar. Attach a wonderful pasta recipe.

# CHOCOLATE CHIP COOKIE MIX IN A JAR

1 C. brown sugar
1/2 C. granulated sugar
1 1/2 C. semisweet chocolate chips
2 C. all–purpose flour
1 tsp. salt
1 tsp. baking soda

Mix the salt and baking soda in with the flour, then layer the ingredients into the jar.

Attach a gift card with the following instructions:

Chocolate Chip Cookies

Sift dry ingredients through a colander to separate the chocolate chips from other ingredients.

Beat 1 cup of unsalted butter or margarine in a medium bowl. Beat sifted ingredients into butter until blended.

In a small bowl, beat 1 egg with 1 teaspoon vanilla extract. Mix beaten egg mixture into butter mixture until blended. Stir in chocolate chips. Drop teaspoonfuls of batter, spaced well apart, onto a greased cookie sheet. Bake at 375 degrees F for 8 minutes or until lightly browned.

# CHOCOLATE COVERED RAISIN COOKIES IN A JAR

3/4 C. sugar
1/2 C. firmly packed dark brown sugar
1 C. chocolate covered raisins
1/2 C. milk chocolate chips
1 3/4 C. flour mixed with 1 tsp. baking powder and 1/2 tsp. baking soda

Layer ingredients in order given in a 1–quart wide mouth canning jar. Press each layer firmly in place making sure you pack it down well before you add the flour mixture. It will be a tight fit.

Attach these instructions to the jar:

CHOCOLATE COVERED RAISIN COOKIES

Contents of jar
1 stick butter or margarine, softened to room temperature
1 egg, slightly beaten
1 tsp. vanilla extract

Preheat oven to 375°F. Line a cookie sheet with parchment paper.

Empty cookie mix into large mixing bowl, mixing thoroughly.

Add butter or margarine, egg and vanilla extract. Mix until completely blended. You may have to use your hands. Shape into walnut–size balls. Place 2 inches apart on prepared cookie sheet.

Bake for 13 to 15 minutes until tops are very lightly browned. Cool for 5 minutes on baking sheet.

Remove cookies to racks to finish cooling. Yields 2 1/2 dozen cookies.

# CHOCOLATE LOVER'S COOKIES IN A JAR

1/3 C. milk chocolate chips
1/3 C. white chocolate or vanilla milk chips
1/3 C. semisweet chocolate chips
1/2 C. packed dark brown sugar
1 C. buttermilk biscuit and baking mix
1/2 C. packed light brown sugar
1 C. buttermilk biscuit and baking mix

In 1–quart wide–mouth glass jar, gently layer and pack ingredients in the order listed (yes, there are two layers of biscuit and baking mix). If there is any space left after adding the last ingredient, add more baking chips or nuts to fill the jar. Place lid on top.

Instructions to place on gift card attached to jar:

Empty contents of jar into medium bowl. Stir in 1 stick butter or margarine, melted, 1 large egg and 1 teaspoon vanilla extract until well combined. Shape into 1–inch balls. Place on baking sheets coated with cooking spray. Bake at 375°F for 10 to 12 minutes or until cookies are light golden brown. Makes 2 1/2 dozen cookies.

# CINNAMON PANCAKE MIX IN A JAR

3 C. all–purpose flour
3 T. granulated sugar
2 T. baking powder
4 1/2 tsp. ground cinnamon
1 1/4 tsp. salt

In medium bowl, combine all ingredients; seal in a jar.

Attach the following recipe to the jar:

In medium bowl, combine 3/4 cup milk, 1 egg and 2 tablespoons vegetable oil. With fork, blend in 1 1/3 cups pancake mix until moistened, but still lumpy. Cook on lightly greased griddle or skillet. Yields 10 ( 5–inch) pancakes.

# COBBLER MIX

1 C. all–purpose flour
1 tsp. baking powder
1 C. sugar
1 tsp. powdered vanilla

Combine and blend the ingredients in a small bowl. Store in an airtight container.

Attach this to the jar:

Berry Cobbler

Serves 8 to 10
4 C. fresh berries (blueberries, strawberries, raspberries or boysenberries)
1/4 C. orange juice
1/4 C. sugar
1 tsp. cinnamon
1 C. unsalted butter, melted
1 egg
1 pkg. Cobbler Mix

Preheat oven to 375°F.

In a large mixing bowl combine berries, juice, sugar and cinnamon. Place berries in a 13 x 9–inch pan. In small mixing bowl blend the butter with the egg. Add the Cobbler Mix and stir until the mixture sticks together. Drop the cobbler topping by tablespoonsful on top of the berry filling. Bake for 35 to 45 minutes or until the topping is golden brown and the filling is bubbling.

Allow to cool for 15 minutes before serving.

# COCOA PEANUT BUTTER COOKIE MIX IN A JAR

1 C. packed brown sugar
1 1/2 C. packed confectioners' sugar
3/4 C. cocoa
1 1/2 C. all–purpose flour
1 tsp. baking powder
1/4 tsp. salt

In a separate bowl, mix together the flour, baking powder and salt. Layer ingredients in order given in a 1–quart wide mouth canning jar. Clean the inside of the jar with a dry paper towel after adding the confectioners' sugar and after adding the cocoa powder. Be sure to pack everything down firmly before adding the flour mixture; it will be a tight fit.

Attach these instructions to the jar:

Cocoa Peanut Butter Cookies

Empty jar of cookie mix into large mixing bowl. Use your hands to thoroughly blend mix. Add 1/2 cup butter or margarine, softened at room temperature. DO NOT USE DIET MARGARINE. Add 1/2 cup creamy peanut butter, 1 egg, slightly beaten, and 1 teaspoon vanilla extract. Mix until completely blended. You will need to use your hands to finish mixing. Shape into walnut size balls and place 2 inches apart on a parchment lined baking sheets. DO NOT USE WAX PAPER. Press balls down with a fork. Bake at 350 degrees F (175 degrees C) for 9 to 11 minutes until edges are browned. Cool 5 minutes on baking sheet then transfer to a cooling rack to finish cooling. Makes 3 dozen cookies.

# COLORFUL SOUP MIX IN A JAR

18 cubes beef bouillon
1/4 C. dried minced onion
1/2 C. dried split peas
1/2 C. uncooked twist macaroni
1/4 C. barley
1/2 C. dry lentils
1/3 C. long–grain white rice
1 C. uncooked tri–color spiral pasta

Use a canning funnel or any funnel that has about a 2–inch neck. This will make it easier to fill the jars with the ingredients. Be sure to use a wide–mouth, 1–quart canning jar.

Layer ingredients in the order given: bouillon, onion flakes, split peas, small shape pasta, barley, lentils, rice, and enough tricolor spiral pasta to fill jar.

Attach tag with cooking instructions:

In large kettle, brown 1 pound ground beef or stew beef cut into bite–size pieces in a little olive oil. Remove tricolor pasta from top of jar and reserve. Add the rest of the jar contents to the kettle with 12 cups water. Let come to a boil and simmer 45 minutes. Add tricolor pasta and simmer 15 minutes more. Serve with your favorite bread or rolls and a tossed salad.

# COUNTRY SOUP MIX IN A JAR

Fills one 1–quart jar

1/2 C. barley
1/2 C. dried split peas
1/2 C. uncooked rice
1/2 C. dry lentils
2 T. dried minced onion
2 T. dried parsley
2 tsp. salt
1/2 tsp. lemon pepper
2 T. beef bouillon granules
1/2 C. uncooked alphabet pasta
1 C. uncooked twist macaroni

In a wide mouth 1–quart jar, layer the barley, peas, rice and lentils. Then layer around the edges the onion, parsley, salt, lemon pepper, bouillon and the alphabet pasta. Fill the rest of the jar with the twist macaroni. Seal and attach a gift card which reads as follows:

Add contents of jar to 3 quarts of water, 2 stalks chopped celery, 2 sliced carrots, 1 cup shredded cabbage (optional) and 2 cups diced tomatoes. Over medium low heat, cover and simmer about 1 hour, or until vegetables are tender.

# COWBOY COOKIE MIX IN A JAR

11/3 C. quick oats
1/2 C. firmly packed brown sugar
1/2 C. sugar
1/2 C. chopped pecans
1 C. chocolate chips
11/3 C. flour mixed with 1 tsp. baking powder
1 tsp. baking soda
1/4 tsp. salt

Layer ingredients in order in a 1 quart, "wide mouth" canning jar. Press each layer firmly in place before adding the next ingredient.

Decorate jar for gift giving and attach card with the following instructions:

Empty jar of cookie mix into large mixing bowl. Use your hands to thoroughly blend mix.

Add 1 stick butter or margarine, melted, 1 egg, slightly beaten, and 1 teaspoon vanilla extract.

Mix until completely blended. You will need to finish mixing with your hands.

Shape into balls the size of walnuts. Place 2 inches apart on sprayed baking sheets.

Bake at 350°F for 11 to 13 minutes until edges are lightly browned. Cool 5 minutes on baking sheet. Remove cookies to racks to finish cooling.

# CRANBERRY HOOTYCREEKS IN A JAR

A beautifully festive cookie in a jar recipe.

1 C. plus 2 T. all–purpose flour
1/2 tsp. baking soda
1/2 tsp. salt
1/2 C. rolled oats
1/3 C. packed brown sugar
1/3 C. white sugar
1/2 C. dried cranberries
1/2 C. white chocolate chips
1/2 C. chopped pecans
Combine the flour, soda and salt together. Layer the ingredients in a 1 quart jar in the order listed.

Attach a tag with these instructions:

Cranberry Hootycreeks
Preheat oven to 350°F; grease a cookie sheet or line with parchment paper.

In a medium bowl, beat together 1/2 cup softened butter, 1 egg and 1 teaspoon of vanilla until fluffy. Add the entire jar of ingredients, and mix together until well blended. Drop by heaping spoonsful onto the prepared baking sheet. Bake for 8 to 10 minutes, or until edges start to brown. Cool on baking sheets, or remove to cool on wire racks. Makes 18 cookies.

# CRAZY CAKE MIX IN A JAR

1 (1–qt.) wide–mouth canning jar
2 C. flour
2/3 C. cocoa powder
3/4 tsp. salt
1 1/2 tsp. baking powder
1 1/3 C. granulated sugar

In a large bowl, combine flour, salt, cocoa powder and baking powder. Layer ingredients in jar in order. Secure with lid, decorated or undecorated.

Give as a gift with the following instructions attached:

CRAZY CAKE

Contents of gift jar
3/4 C. vegetable oil
2 tsp. vinegar
1 tsp. vanilla extract
2 C. water

Preheat oven to 350°F.

Stir cake ingredients together using a wire whisk or fork, making certain that all ingredients are completely mixed together. Bake for 35 minutes.

Frost as desired or serve sprinkled with confectioners' sugar with fresh fruit on the side.

# CROCKED BEER CHEESE

This is hot and tangy – great to have on hand at all times.

1 1/2 lb. Cheddar cheese, grated
2 T. Worcestershire sauce
2 cloves garlic, minced
1 to 2 tsp. Tabasco® sauce
1/4 tsp. salt
1/4 tsp. freshly–ground black pepper
1 (12 oz.0 can beer, allowed to go flat

Place all ingredients in a blender or food processor and blend until a coarse purée. Cut a square of colored plastic wrap to fit a nice, new terracotta container or other suitable container. Put square inside the container with about 5 inches showing above the top of the container. Fill container with cheese. Gather wrap and tie with a raffia bow. This will keep for several weeks in the refrigerator.

# CRUNCHY TOFFEE COOKIES IN A JAR

2/3 C. toffee chips
1/2 C. chopped pecans, toasted
and cooled completely
1/2 C. packed dark brown sugar
1 C. buttermilk biscuit and baking mix
1/2 C. packed light brown sugar
1 C. buttermilk biscuit and baking mix

NOTE: To toast almonds, place them on a microwave–safe plate and microwave on high for 1 to 4 minutes, stirring every minute. Timing is determined by wattage of your microwave.

In 1–quart wide–mouth glass jar, gently layer and pack ingredients in the order listed (yes, there are two layers of biscuit and baking mix). If there is any space left after adding the last ingredient, add more baking chips or nuts to fill the jar. Place lid on top.

Instructions to place on gift card attached to jar:

Empty contents of jar into medium bowl. Stir in 1 stick butter or margarine, melted, 1 large egg and 1 teaspoon vanilla extract until well combined. Shape into 1–inch balls. Place on baking sheets coated with cooking spray. Bake at 375°F for 10 to 12 minutes or until cookies are light golden brown. Makes 2 1/2 dozen cookies.

# CURRIED RICE MIX

This curried rice mix is an interesting side dish for plain chicken or pork.
1 C. long–grain rice
1 chicken bouillon cube, crumbled
2 T. dried minced onion
1/4 C. raisins
1/2 tsp. curry powder

Layer the ingredients in the order given in a 1 1/2 cup jar.

Attach this to the Jar:

Curried Rice

Serves 6
2 1/2 C. water
1 pkg. Curried Rice Mix

In a medium saucepan bring the water to a boil. Add the rice mix. Cover and reduce the heat to a simmer for 20 minutes.

# DILL DIP MIX

1/2 C. dried dill weed
1/2 C. dried minced onion
1/2 C. dried parsley
1/3 C. Spice Islands® Beau Monde seasoning

Combine all ingredients and pour into an attractive jar.

Attach the instructions to the jar:

Dill Dip

1 C. mayonnaise or low–fat mayonnaise
1 C. sour cream or low–fat yogurt
3 T. Dill Dip Mix

In a medium bowl, using wire whisk, combine mayonnaise, sour cream, and Dill Dip Mix. Refrigerate the dip until ready to serve with raw veggies or as a topping for baked potatoes.

# DOUBLE–FUDGE BROWNIE MIX

Dense and fudgy, these are the best brownies in the world.

2 C. sugar
1 C. cocoa (not Dutch process)
1 C. all–purpose flour
1 C. chopped pecans
1 C. chocolate chips

Mix all the ingredients together and store in an airtight container.

Attach this to the jar:

Double–Fudge Brownies

Makes 24

1 C. butter or margarine, softened
4 eggs
1 pkg. Double–Fudge Brownie Mix

Preheat the oven to 325°F. Grease a 12 x 9–inch pan.

In the large bowl of an electric mixer, cream the butter. Add the eggs, one at a time, beating well after each addition. Add the Double–Fudge Brownie Mix and continue to beat the mixture until it is smooth. Spread the mixture into the greased pan, and bake for 40 to 50 minutes.

# DREAMSICLE COOKIE MIX

1/2 C. powdered orange flavored drink
mix, such as Tang
3/4 C. granulated sugar
1 1/2 C. vanilla baking chips
1 3/4 C. all–purpose flour
1/2 tsp. baking soda
1/2 tsp. baking powder

Combine the flour with the baking soda and baking powder. Starting with the Tang, then sugar, vanilla chips and ending with the flour mixture. Layer the ingredients in a clean glass wide mouth quart–size jar. Press each layer firmly in place before adding the next ingredient.

Attach a recipe card with the following instructions to the jar:

Dreamsicle Cookies

Yields 2 1/2 dozen

Preheat oven to 375°F.

Empty contents into a large mixing bowl. Add 1/2 cup softened butter, 1 egg, slightly beaten, and 1 teaspoon vanilla extract. Mix until completely blended. Roll heaping tablespoonsful into balls. Place 2 inches apart on a lightly greased baking sheet. Bake for 12 to 14 minutes or until tops are very lightly browned.

Cool for 5 minutes on the sheet then remove cookies to wire racks to cool completely.

# FIVE–SPICE SUGAR

5 T. sugar
1/2 tsp. ground cinnamon
1/2 tsp. ground nutmeg
1/2 tsp. ground ginger
1/2 tsp. ground cardamom
1/2 tsp. ground coriander

In a 1/3– to 1/2–cup tall, narrow clear jar., layer the ingredients, contrasting light layers with dark layers.

Attach the following instructions to the jar:

To use, shake jar or stir spices until blended.

Sprinkle liberally onto buttered toast, sliced fruit or tapioca pudding. Or sprinkle the sugar onto muffin batter in pans before baking.

# FRIENDSHIP CAKE AND STARTER

1–gallon jar
1 C. canned cubed pineapple
1 C. granulated sugar
2 T. brandy
1 C. maraschino cherries, including juice
1 C. granulated sugar
2 T. brandy
1 C. sliced canned peaches, including juice
1 C. granulated sugar
2 T. brandy

Cake
1 (18.25 oz.) box cake mix (flavor desired)
1 small box instant pudding (flavor to compliment cake mix)
3/8 C. vegetable oil
4 eggs
1 C. chopped nuts
1 portion fruit

In the one gallon jar, combine the pineapple, 1 cup sugar and 2 tablespoons of brandy. Let ingredients sit in jar for 2 weeks, stirring daily.

At the end of two weeks, add the maraschino cherries, 1 cup of sugar and 2 tablespoons of brandy. Let the mixture sit for two more weeks, stirring daily.

During the forth week add the canned peaches, 1 cup of sugar and 2 tablespoons of brandy. Let sit another two weeks, stirring daily.

Separate the liquid from the fruit. The liquid is your starter and you can use the fruit on ice cream or cake.

Now you are ready to prepare the fruit for two cakes. DO NOT refrigerate the liquid.

In a large gallon jar, put 1 1/2 cups of the starter, 2 1/2 cups of sugar and 1 (28 ounce) can sliced peaches. Mix well and cover jar with a paper towel. Do not refrigerate or screw lid on jar. Stir every day for 10 days.

Next, add 2 1/2 cups of sugar and 1 can (16 oz.) crushed pineapple. Stir every day for 10 days.

Add 2 1/2 cups sugar and 1 (16 ounce) can fruit cocktail. Slice contents of 1 (10

ounce) jar maraschino cherries and add with juice. Stir every day for 10 days.

On baking day, drain the fruit and divide it into two equal parts. Save the juice and use it as starter for friends. You will have enough for five starters (approximately 2 cups each). DO NOT refrigerate the liquid because it will stop the fermenting action.

To each cake mix, add pudding mix, oil, and eggs. Beat until smooth and fold in fruit and nuts (batter will be thick). Pour mixture into a greased tube pan, then bake at 350 degrees for 50 to 60 minutes. Turn cake out of pan while hot. When cooled, the cake freezes well. The choices of flavored cake mixes and pudding mixes is yours and coconut may be substituted for nuts.

Makes 5 cakes with starter to give as a gift with each cake.

# GINGERBREAD COOKIE MIX IN A JAR

2 C. all–purpose flour
1 tsp. baking powder
1 tsp. baking soda
1 C. packed brown sugar
1 1/2 C. all–purpose flour
2 tsp. ground ginger
1 tsp. ground cloves
1 tsp. ground cinnamon
1 tsp. ground allspice

Mix 2 cups of the flour with the baking soda and baking powder. Mix the remaining 1 1/2 cups flour with the spices. In a one–quart, wide–mouth canning jar layer the ingredients starting with the flour baking powder mixture, then the brown sugar, and finally the flour and spice mixture.

Attach a card to the jar with the following instructions:

Gingerbread Cookies

Empty contents of jar into a large mixing bowl. Blend together well. Add 1/2 cup softened butter or margarine, 3/4 cup molasses and 1 slightly beaten egg. Mix until completely blended. Dough will be very stiff so you may need to use your hands. Cover and refrigerate for 1 hour.

Preheat oven to 350F.

Roll dough to 1/4–inch thick on a lightly floured surface. Cut into shapes with a cookie cutter. Place cookies on a lightly greased cookie sheet about 2 inches apart. Bake for 10 to 12 minutes. Decorate as desired.

# GOURMET BROWNIES IN A JAR

1 2/3 C. granulated sugar
1/4 C. cocoa
1/2 C. chopped pecans
1 C. all–purpose flour
3/4 tsp. baking powder
1/2 tsp. salt
1/4 C. semisweet chocolate chips

Mix flour, baking powder and salt. Place sugar in bottom of a 1–quart jar. Layer the remaining ingredients on top of sugar in this order: cocoa, flour mixture, pecans and chocolate chips.

Attach these baking instructions to the jar:

When ready to prepare brownies, pour contents of jar into a large mixing bowl and blend well. Add 1/2 cup butter or margarine and 3 eggs, slightly beaten. Mix until well blended. Spread batter in a well–greased 13 x 9–inch pan. Bake at 350°F for 30 minutes or until a wooden pick comes out clean. When cool, cut into 2–inch squares. Makes 2 dozen delicious brownies.

# GOURMET COOKIE MIX IN A JAR

1 C. all–purpose flour
1/2 tsp. baking powder
1/2 tsp. baking soda
1 1/4 C. rolled oats
1 (5.5 oz.) milk chocolate bar
1/2 C. white sugar
1/2 C. brown sugar
1/2 C. chopped nuts (optional)
1/2 C. chocolate chips

With a wire whisk, mix flour, baking powder and baking soda. Pour into a jar and pack down level with a heavy object.

Mix oatmeal in a blender. Grate chocolate bar and mix into the oatmeal. Pack on top of flour in jar. Add white sugar and pack down. Add brown sugar and pack down. Layer chopped nuts on top of brown sugar. Finish layering jar with chocolate chips until even with the top.

Use pinking shears to cut a 9–inch diameter circle from the fabric of your choice. Center fabric circle over lid and secure with a rubber band. Tie on a raffia or ribbon bow to cover the rubber band.

Attach a card with the following directions:

GOURMET COOKIES

Preheat oven to 375°F. Spoon chocolate chips and nuts into a small bowl. Set aside.

Spoon brown and white sugar into mixing bowl. Add 1/2 cup butter or margarine, and cream well. Add 1 egg and 1/2 teaspoon vanilla extract; mix well. Pour oatmeal and flour mixture from the jar into the bowl. Mix all ingredients thoroughly. Roll into walnut–size balls. Place on a slightly–greased cookie sheet two inches apart. Bake for 8 to 10 minutes.

# HAWAIIAN COOKIE MIX IN A JAR

1/3 C. granulated sugar
1/2 C. packed brown sugar
1/3 C. packed flaked coconut
2/3 C. chopped macadamia nuts
2/3 C. chopped dates
2 C. flour mixed with 1 tsp. baking
soda and 1 tsp. baking powder

Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.

Attach the following recipe to the jar:

Empty cookie mix into a large mixing bowl; stir to combine. Add 1/2 cup softened butter, 1 slightly beaten egg and 1 teaspoon vanilla extract; mix until completely blended.

Roll dough into walnut–size balls. Place 2 inches apart on a lightly greased cookie sheet. Press cookie down slightly with the heel of your hand. Bake at 350°F for 11 to 13 minutes or until edges are lightly browned.

Cool for 5 minutes on baking sheet. Remove to wire racks to cool completely. Yields 2 1/2 dozen.

# HAZELNUT COOKIE MIX IN A JAR

1 C. chopped hazelnuts, toasted and cooled completely
1/2 C. packed light or dark brown sugar
1 C. buttermilk biscuit and baking mix
1/2 C. packed light or dark brown sugar
1 C. buttermilk biscuit and baking mix

In a 1–quart wide–mouth jar, gently layer and pack ingredients in the order listed.

If there is any space left after adding the last ingredients, add more baking chips or nuts if desired.

Place lid on top. (For a decorative lid, cut an 8–inch circle of fabric, place over lid, secure with a rubber band, then tie with ribbon or raffia.)

Attach the following gift card to the jar:

Hazelnut Cookies

Empty contents of jar into medium bowl. Stir in 1 stick butter or margarine, melted; 1 large egg; and 1 teaspoon vanilla extract, and mix until well combined. Shape into 1–inch balls. Place on baking sheets coated with cooking spray. Bake at 375 degrees for 10 to 12 minutes or until cookies are light golden brown. Makes 2 1/2 dozen.

# HOLIDAY M&M'S COOKIE MIX

1 1/4 C. sugar
1 1/4 C. M&M candies (use red and green for Christmas)
2 C. flour mixed with 1/2 tsp. baking
soda and 1/2 tsp. baking powder

Layer ingredients in order given in 1–quart wide–mouth canning jar. Press each layer firmly in place before adding next ingredient.

Attach this to the Jar:

M&M's COOKIES

Makes 2 1/2 dozen cookies

Empty jar of cookie mix into large mixing bowl. Use your hands to thoroughly blend mix.

Add:

1/2 C. very soft butter or margarine, not diet
1 egg, slightly beaten
1 tsp. vanilla extract (optional)

Mix until completely blended. You will need to finish mixing with your hands. Shape into balls the size of walnuts. Place 2 inches apart on sprayed baking sheets. Bake at 375°F for 12 to 14 minutes, until edges are lightly browned.

# HONEY SPICE OATMEAL COOKIE MIX

2 3/4 C. all–purpose flour
1 T. ground ginger
2 tsp. ground cinnamon
1 tsp. baking soda
1/2 tsp. salt
1/4 tsp. ground cloves
1/4 tsp. nutmeg
11/2 C. oats (quick or old–fashioned, uncooked)

In large bowl, combine flour, ginger, cinnamon, baking soda, salt, cloves and nutmeg; mix well. Add oats; mix well. Transfer to resealable plastic bag, an unbreakable decorative jar with lid or other airtight container. Store in cool dry place.

Instructions to be included with gift jar:

HONEY SPICE OATMEAL COOKIES

1/2 lb. (2 sticks) butter, softened,
no substitutions
3/4 C. honey
1 large egg
Contents of gift jar

In large bowl, beat butter and honey with electric mixer until creamy. Add egg; beat well. Add half of cookie mix; beat well. Add remaining cookie mix; beat well. Divide dough into thirds; place each on a piece of plastic wrap and flatten to 1/2–inch thick ness. Wrap tightly; chill at least 4 hours.

Preheat oven to 350°F. Remove one portion of dough from refrigerator. Shape dough into 1–inch balls. Place 2 inches apart on ungreased cookie sheets. Flatten to 1/8–inch thickness with bottom of glass dipped in granulated sugar. Repeat with remaining dough. Bake 5 to 7 minutes, just until centers are set. (Cookies will feel soft. Do not overbake.) Cool 1 minute on cookie sheets; remove to wire rack. Cool completely. Store tightly covered. Yields about 6 dozen cookies.

Variations
* Decorated Cookies––Decorate cooled cookies with melted dark or white chocolate, ready–to–spread frosting, decorator frosting in tubes, assorted small candies or candy sprinkles.

* Thumbprint Cookies--Use thumb to make a deep indentation in center of each cookie dough ball. Bake 6 to 8 minutes or until very light golden brown. Remove cookies from oven; press small dark or white chocolate candy into indentation or fill with 1/2 teaspoon preserves. Cool and store as directed.

# HOT CINNAMON COCOA MIX

2 C. sugar
4 (1 oz.) squares unsweetened
chocolate, coarsely chopped
1 1/4 C. unsweetened cocoa powder
2 T. instant coffee powder (optional)
1/2 tsp. ground cinnamon

Process all ingredients in a food processor until chocolate is finely ground. Pour into a nice jar with a tight–fitting lid.

Type or print neatly the cooking directions on a small card, punch a hole in the corner, and attach with a ribbon to the jar.

Directions for 2 servings
Stir 1/4 cup mix and 2 tablespoons hot water in a medium–size saucepan until blended. Gradually stir in 1 1/2 cups milk. Heat over low heat, stirring occasionally, until hot.

# INDIAN MASALA

2 1/2 T. paprika
1 T. ground coriander
1 T. ground cumin
3/4 tsp. pepper
1/2 tsp. ground cinnamon
1/2 tsp. ground ginger
1/2 tsp. ground turmeric
1/4 tsp. cayenne

In a 1/3– to 1/2–cup tall, narrow clear jar, layer the ingredients, contracting light layers with dark layers.

Instructions to go with the gift:

To use, shake jar or stir spices until blended.

Rub onto poultry, vegetables, pork or beef, and roast or barbecue.

# JALAPEÑO–CHILE CHEESE CROCK

1 lb. sharp Cheddar cheese, grated (4 C.)
3 oz. cream cheese
1/2 C. butter, plus 1 to 2 T. (optional) to cover finished spread
1 T. finely chopped onion
2 to 3 T. chopped fresh jalapeño chiles, or to taste
1/2 tsp. paprika

Place Cheddar cheese in a medium microwave–safe mixing bowl. Add cream cheese and the 1/2 cup butter. Microwave on MEDIUM–LOW (30 percent power) until cheeses are softened but not melted (1 to 3 minutes), stirring twice. Do not allow cheeses to melt; stirring will distribute heat and help to soften cheeses without melting them.

Place softened cheese mixture in work bowl of food processor. Add onion, jalapeño chile and paprika. Process cheese mixture until evenly blended. Scoop mixture into decorative crock, cover, and store in refrigerator.

Cheese will keep refrigerated up to 2 weeks. For longer storage (up to 2 months), microwave the 1 to 2 tablespoons butter in a small microwave–safe measure for 30 to 60 seconds. Pour melted butter over cheese in crock, covering top of cheese completely to seal. Cover and refrigerate.

# LAYERED DRIED BEAN SOUP MIX IN A JAR

Dried Bean Mix
1/2 C. kidney beans
1/2 C. split yellow peas
1/2 C. black beans
1/2 C. red lentils
1/2 C. small red beans
1/2 C. split green peas

Layer each type of bean in a 24 oz. clear gift jar.

Seasoning Mix
1 T. dried sweet pepper flakes
2 tsp. chicken bouillon granules
2 tsp. dried minced onion
1 1/2 tsp. salt
1 tsp. dried parsley flakes
1/2 tsp. black pepper
1/2 tsp. garlic powder
1/2 tsp. celery seed
4 T. brown sugar

Combine ingredients. Store in a resealable plastic bag. Attach to jar and give with recipe for Seasoned Bean Soup. Yields about 3 cups dried bean mix and 1/4 cup seasoning mix.

Attach to jar:
SEASONED BEAN SOUP

Dried Bean Mix
2 (14 1/2 oz.) cans tomatoes
Seasoning Mix
1 tsp. liquid smoke ( optional )

Rinse beans and place in large Dutch oven or stock pot. Pour 4 cups boiling water over beans; cover and let soak overnight.

Drain beans and return to stock pot. Add 6 cups water, cover, and bring to a boil over high heat. Reduce heat to low and simmer 1 to 1/2 hours or until beans are almost tender.

Add tomatoes and seasoning mix. Stirring occasionally, cover and simmer 30

minutes. Uncover beans and continue to simmer about 1 hour longer or until beans are tender and soup thickens. Serve warm. Yields about 10 cups soup.

# LEMON PEPPER SEASONING MIX

Lemon pepper adds a piquant flavor when used on grilled meats.
1 C. ground black pepper
1/3 C. dried lemon peel
3 T. coriander seeds
1/4 C. dried minced onion
1/4 C. dried thyme leaves

Stir all the ingredients together and store in airtight jars.

Attach this to the jar:

Grilled Lemon Chicken

Serves 4
1/4 C. fresh lemon juice
1/4 C. extra virgin olive oil
2 tsp. Lemon Pepper Seasoning Mix
6 chicken cutlets

Preheat the broiler or grill. In a low, flat dish stir together the lemon juice, oil and Lemon Pepper Seasoning Mix. Add the chicken breasts, and marinate in the refrigerator for 30 to 45 minutes. Grill over hot coals or broil for 4 minutes on each side, or until done. Serve hot or at room temperature.

# LEMON–POPPY SEED CAKE IN A JAR

1 1/2 C. granulated sugar
3 C. cake flour
1 1/2 tsp. baking powder
1/4 C. poppy seeds

Combine all the ingredients in a large mixing bowl. Blend with a wire whisk. Store the mix in an airtight jar.

Attach these instructions to the jar:

Lemon–Poppy Seed Cake
3/4 C. butter
6 eggs
1/3 C. milk
1 tsp. vanilla extract
1 tsp. lemon extract (not lemon juice)
Zest of 1 lemon
1 jar Lemon Poppy–Seed Cake

Preheat oven to 350°F. Butter an 8– to 9–cup Bundt pan.

In the large bowl of an electric mixer, cream the butter. Add the eggs, one at a time, beating after each addition. Add the milk, extracts and lemon zest. The mixture will look curdled. Add the jar contents, and continue to beat on medium speed for 3 to 4 minutes until mixture is smooth. Pour the batter into prepared pan and bake for 45 to 55 minutes.

Mix Glaze
1/2 C. granulated sugar
1/2 C. lemon juice

Combine sugar and lemon juice in a small saucepan over medium heat, and bring to boil for 3 minutes. When cake is removed from oven, poke cake all over with a wooden skewer and brush glaze over cake. Let the cake stand for 1 hour and remove from pan to cool on a wire rack.

Wrap the cake in plastic wrap.

# LOVE SOUP IN A JAR

18 cubes beef bouillon
1/4 C. dried minced onion
1/2 C. dried split peas
1/2 C. uncooked twist macaroni
1/4 C. barley
1/2 C. dry lentils
1/3 C. long–grain white rice
1 C. uncooked tri–color spiral pasta

Use a canning funnel or any funnel that has about a 2–inch neck. This will make it easier to fill the jars with the ingredients. Be sure to use a wide–mouth, 1–quart canning jar.

Layer ingredients in the order given: bouillon, onion flakes, split peas, small shape pasta, barley, lentils, rice, and enough tricolor spiral pasta to fill jar.

Attach a tag with cooking instructions:

Love Soup

In large kettle, brown 1 pound ground beef or stew beef cut into bite–size pieces in a little olive oil. Remove tricolor pasta from top of jar and reserve. Add the rest of the jar contents to the kettle with 12 cups water. Let come to a boil and simmer 45 minutes.

Add tricolor pasta and simmer 15 minutes more.

Serve with your favorite bread or rolls and a tossed salad.

Makes 12 servings